



Wedell
CELLARS

2010 Wedell Cellars "Hillside Vineyard" Pinot Noir

IN 1995 WE PLANTED A SMALL STEEP NORTH FACING HILLSIDE VINEYARD IN THE SOUTHEASTERN END OF EDNA VALLEY WITH A FIELD MIX OF THREE DIFFERENT DIJON CLONES OF PINOT NOIR (CLONES 115, 667 & 777) ON LOW VIGOR ROOTSTOCK (ROOTSTOCK 420A). WHILE TO OUR KNOWLEDGE, NOBODY ELSE HAD TRIED THIS APPROACH WITH PINOT NOIR, WE BELIEVED THAT BY DOING THESE THINGS WE COULD DELAY BUD BREAK, INCREASE HANG TIME AND ACIDITY WHILE KEEPING THE VINEYARD'S YIELD EXCEPTIONALLY LOW AND IN DOING SO COULD POTENTIALLY PRODUCE EXCEPTIONAL PINOT NOIR. AFTER FIVE YEARS OF INTENSE FARMING OUR HILLSIDE VINEYARD FINALLY BEGAN PRODUCING A SMALL CROP.

OUR THREE-ACRE HILLSIDE VINEYARD IS PLANTED AT A DENSITY OF ALMOST 2000 VINES PER ACRE, YET THE YIELD IN 2010 WAS A UNDER 1.75 TONS (JUST UNDER TEN OUNCES PER VINE). THE ALREADY LOW VIGOR VINES ARE CROP THINNED TO ONE CLUSTER PER SHOOT AND NO MORE THAN FOUR SHOOTS PER VINE, THE AVERAGE CLUSTER BEING LESS THAN FIVE OUNCES! FOR THE 2010 VINTAGE THE VINEYARD'S YIELD WAS ONLY TWO-THIRDS THAT OF 2009'S ALREADY LOW YIELD RESULTING IN FRUIT OF MUCH GREATER CONCENTRATION AND INTENSITY. IN MAY THE VINES HAD A BALANCED SET AND THEN SLOWLY RIPENED THROUGHOUT THE SUMMER, THE GRAPES REMAINING ON THE VINES UNTIL THE FIRST OF OCTOBER. THE GRAPES AFTER BEING SELECTIVELY HAND HARVESTED WERE DE-STEMMED FOLLOWED BY AN INTENSE HAND SORT THAT REMOVED ALL STEMS, LEAVES AND SHOT BERRIES. THEN THE FREE RUN JUICE WAS THEN PUMPED OFF AND DISCARDED (SAIGNEE). THE GRAPES WERE COLD SOAKED FOR THREE DAYS AND FINALLY SPENT TEN DAYS AT REDUCED TEMPERATURES FERMENTING ON THEIR SKINS DURING WHICH THE JUICE WAS GENTLY PUMPED OVER. FINALLY ONLY THE FREE RUN JUICE WAS PLACED IN THREE NEW FRENCH OAK BARRELS AND ONE NEUTRAL FRENCH OAK BARREL TO COMPLETE MALOLACTIC FERMENTATION AND AGE SUR-LIE FOR TWENTY-ONE MONTHS. WHILST THE WINE WAS AGING IT WAS NEVER RACKED, THEN FINALLY IN AUGUST 2012 IT WAS GRAVITY BOTTLED OFF ITS LEES, UNFINED AND UNFILTERED.

THE DEEP COLOR AND INTENSE BOUQUET OF BLACK CHERRY AND RASPBERRY ARE ONLY A HINT OF WHAT AN EXTRAORDINARY WINE WE HAVE CREATED. THE RICH MID PALATE AND COMPLEX FINISH ARE REMINISCENT OF A TRULY EXCEPTIONAL PINOT NOIR. WITH EXTENDED BOTTLE AGING IN OUR CELLARS PRIOR TO THE RELEASE OF THIS WINE, WE FEEL THAT WE HAVE CREATED A WINE WHILE ENJOYABLE NOW, HAS THE PROPER BALANCE TO BENEFIT AND IMPROVE WITH MORE BOTTLE AGE FOR YEARS TO COME.

Maurice & Susie Wedell

TECHNICAL NOTES

HARVEST DATES

BRIX	OCTOBER 1, 2010 24.3°
ACID	3.26 PH, 6.7TA
BARRELS	ERMITAGE - LES BERTRANGES FOREST, 48 MONTH AIR-DRIED, 75% NEW
BOTTLED	AUGUST 15, 2012
ALCOHOL	14.5%
PRODUCTION	750ML: 1080 BOTTLES (180 SIX PACK CASES) 1.5 LITER: 60 BOTTLES, HAND SIGNED, DATED AND NUMBERED

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